

## Sunday Menu Template

*Please let us know of any allergies on arrival, GF options can be offered!*

Coln valley smoked salmon, rocket, avocado, pickled red onions, Summer herb mayonnaise

Crispy filo wrapped prawns with soy, garlic and chilli dip

Roasted flat mushroom topped with brie on toast with homemade tomato pickle (v)

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Roast topside of Sussex beef (Pure Sussex breed, Castle farm, Pevensey, East Sussex) roast potatoes, Yorkshire pudding, gravy and horseradish sauce

Roast free-range Sussex pork loin, stuffing, apple sauce, roast potatoes

Veggie roast- Spinach, leek and cheese sausages, Yorkshire pudding, roast potatoes, veggie gravy (v)

Steak and ale pie, tender steak in a rich ale gravy topped with puff pastry, served with mash or roast potatoes

Grilled salmon fillet, smoked haddock mash, spinach, crayfish butter sauce

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Homemade meringue, clotted cream, vanilla ice cream and English strawberries

Amaretti semi-freddo, berry coulis, orange syrup

Warm apple cake with honey cinnamon syrup & custard

**2 courses 18.25**

**3 courses 23**

**Roast 14.75 Double meat roast 21 Small roast 7.5**